

Private Dining

& EVENT SPACE

WHEELHOUSE



383 MAIN STREET AMHERST MA 01002



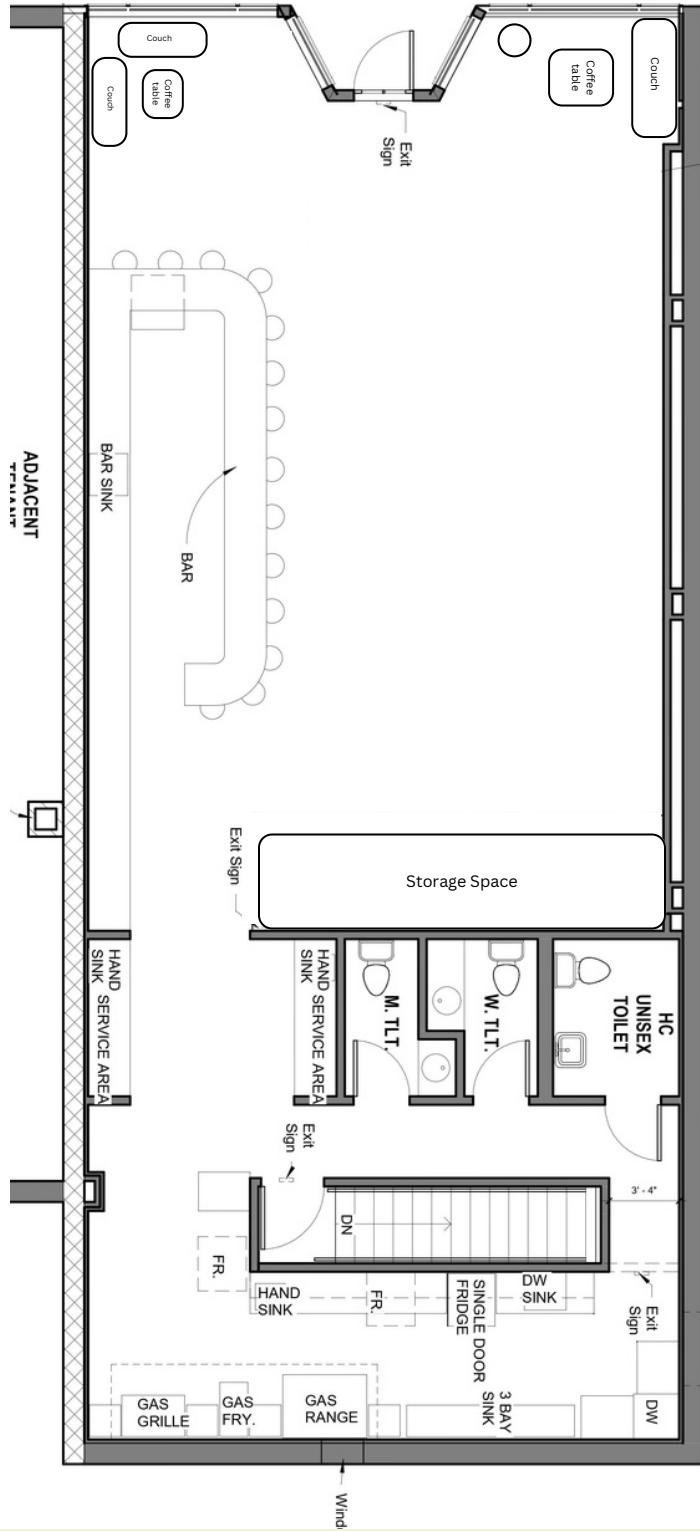
Details

- Located in downtown Amherst, Massachusetts
- Perfect for birthday celebrations, baby showers, bridal showers, engagement parties, rehearsal dinners, and other various events.
- Capacity: maximum of 40 guests for a seated dinner and 60 for a mingling party with limited seating.
- Wheelhouse provides full service catering to complete the ease and convenience of planning your event. Our dedicated catering managers will help you with details and the overall execution of planning, making the event itself as celebratory and stress-free as possible.
- The space is fully wheelchair accessible
- Select from one of three dining and bartending options, all easily customized to your events' specific needs.
- Any of the dining options can be easily adapted to accommodate allergies and dietary restrictions within your party. Let us know in advance what your guests needs are and we'll be able to plan ahead in making sure they are safe and taken care of.
- Request for fully customized menus or plated-style menus are taken on a case by case basis and may incur additional costs.

THE SPACE



FLOOR PLAN



NOTE: ALL ITEMS SHOWN ARE EXISTING TO REMAIN UNLESS OTHERWISE INDICATED.

Catering Options

Option 1: Traditional Comfort Food

- Buffet Style or Family Style Entrees:
 - Grilled chicken with herby marinade
 - Mac and Cheese
 - Seasonal roasted vegetable
 - Green salad with citrus vinaigrette
- Buffet Style or Plated Dessert:
 - Fruit crisp with whipped cream

Option 3: Seasonal Flatbreads

- Buffet Style or Family Style Entrees:
 - Seasonal salad with citrus vinaigrette
 - Classic cheese flatbread
 - Seasonal flatbread with meat
 - Seasonal flatbread with veggies
 - Seasonal pasta
- Buffet Style or Plated Dessert:
 - Fruit crisp with whipped cream

Option 2: Fresh & Rustic Taco Bar

- Buffet Style Entrees:
 - Choice of protein:
 - Pork carnitas
 - Grilled BBQ chicken
 - Smoky braised black beans
 - Toppings:
 - Tortillas
 - Sriracha aioli
 - Cilantro crema
 - Pickled onions
 - Lime wedges
 - Salsa verde
 - Spanish rice with beans
 - Green salad with citrus vinaigrette
- Buffet Style or Plated Dessert:
 - Fruit crisp with whipped cream



Bartending Options

PLEASE SELECT ONE:



FULL OPEN BAR

Selection of liquors
Selection of wines
Local and domestic beers and ciders
Hard seltzers
Non-alcoholic options
Water station at the bar



BEER, WINE, CIDER OPEN BAR

Selection of wines
Local and domestic beers and ciders
Hard seltzers
Non-alcoholic options
Water station at the bar



WINE SERVICE ONLY

Prosecco toast (poured at guest tables)
Two wine pours during dinner
Featuring a selection of wines
Non-alcoholic options
Water station at the bar



ADDITIONAL SERVICES &

Pricing

CATERING

- \$50-\$70 per person
- \$1,000 venue rental fee
- 30 guest minimum
- Includes food & service, tables, chairs, tableware, linens, glassware, and servingware

BARTENDING

- Full Open Bar:
 - 3 hour open bar
 - \$35 per person + tax & gratuity
 - \$5 extra per person hour for each additional hour
- Beer, Wine, Cider Bar:
 - 3 hour open bar
 - \$30 per person + tax & gratuity
 - \$5 extra per person hour for each additional hour
- Wine Service Only:
 - \$20 per person + tax & gratuity
 - Bartender staffed for 3 hours

ADDITIONAL SERVICES

- + Chips & dip stationary appetizer (+\$4.00/guest)
- + Cheeseboard stationary appetizer (+\$8.00/guest)
- + Additional course (+\$5.00/guest)
- + Coffee & tea (+\$2.50/guest)
- Remove dessert, or supplied by host (-\$3.00/guest)

To Book:

For availability and booking information,
please direct inquiries to:

info@wheelhousefarm.com or 413 323 3322

We look forward to hosting you.